



Toast

Back Alley Bakes Organic Sourdough or GF Precinct Gluten-free, served with a choice of housemade jam & preserves, organic peanut butter or vegemite
13 GF + 4^{.5}

Housemade Apricot & Fig Fruit Bread

French butter

14

Breakfast Tart

bacon, cherry tomato, emmental cheese, caramelised onion, Day's Walk Farm leaves

21

Organic Rolled Oat & Chia Porridge

brandy poached quince, stewed cinnamon apples, coconut yoghurt, Trueflight Farm hazelnut granola GF VG
22^{.5}

Acai Bowl

fresh berries, banana, kiwi fruit, coconut yoghurt, activated buckwheat granola GF VG
22^{.5} + PEANUT BUTTER 2

Housemade Wholemeal Crumpets

French butter, housemade raspberry jam, orange blossom honey

15^{.5}

Housemade Brioche French Toast

cinnamon poached pear, vanilla custard, strawberry & rhubarb compote, toasted almonds, crème fraîche (GF: brioche)

26^{.5}

Dukkah Eggs

avocado, peas & beans, Day's Walk Farm leaves, Persian feta, cashew cream, pomegranate dressing, flatbread (GF: flatbread)

27^{.5}

Baked Semolina

sautéed wild mushrooms & kale, stracciatella, Mount Zero lemon oil, toasted walnuts, crispy chicken skin, poached egg (V: crispy-chicken-skin)

27^{.5} + PORK & FENNEL SAUSAGE 5

Corn, Zucchini & Quinoa Fritters

avocado, refried Ayocote beans, charred corn, tomato & jalapeño salad, housemade salsa roja, cashew cream, poached egg GF DF (VG: egg)

27^{.5}

All-Day Dining

Breakfast Roll

fried egg, bacon, avocado,

Day's Walk Farm leaves, aioli, tomato kasundi (V: bacon) (GF: brioche roll)

23

Shakshuka

baked eggs, chorizo, heirloom tomato, eggplant, Persian feta, flatbread, green chilli oil

(GF: flatbread) (V: chorizo)

29^{.5}

Benedict-style Eggs

cider slow-braised pulled pork shoulder, apple & pecan, potato rosti, hollandaise GF

28^{.5}

Mountain Ash House-smoked Òra King Salmon

housemade crumpet, blue swimmer crab mayonnaise, cucumber, Day's Walk Farm greens, curry leaves, poached egg

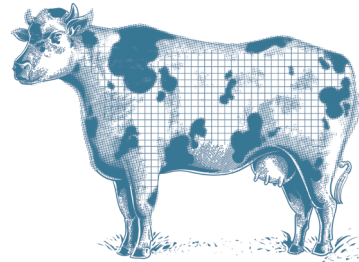
(GF: crumpet)

29^{.5}

Local Free-range Eggs

Poached, Fried, or Scrambled, served on two slices of Back Alley Bakes organic toast

17^{.5}



Cauliflower & Quinoa Salad

poached eggs, blanched kale, avocado, smoked almond cream, dukkah, puffed wild rice, souk oil dressing GF DF

(VG: poached eggs)

24^{.5} + SMOKED CHICKEN 4

Brocolini & Sorghum Salad

pan-warmed greens, heirloom beetroot, smoked yoghurt, Aleppo pepper, mint, toasted almonds, lemon GF

(VG: yoghurt)

24^{.5} + SMOKED CHICKEN 4



Brown Rice & Tofu Purée Salad

fried brown rice onigiri, avocado,

heirloom tomato, edamame, pickled cucumber & daikon, Day's Walk Farm leaves, sesame & soy dressing GF VG

23^{.5} + TORCHED MISO-BUTTERED SALMON 9

Darling Downs Wagyu Beef Burger

housemade bordelaise sauce, fried egg, comté cheese, pickles, caramelised shallots, aioli, chips

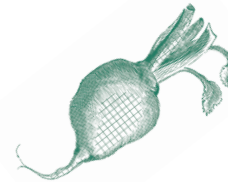
(GF & DF: brioche roll, comté cheese)

29^{.5}

Chips

rosemary, crushed garlic, housemade aioli V GF

13



Sides

Relish / Butter / Hollandaise
+ Free-range Egg / Gluten-free Bread / + Toast 4^{.5} EA

Baked Beans / Persian Feta
Sautéed Spinach / Avocado / Roasted Mushrooms
Stewed Tomatoes / Potato Rosti / Small Chips 6^{.5} EA

Free-range Bacon / Pork, Fennel & Chilli Sausage 7^{.5} EA

Mountain Ash House-smoked Òra King Salmon 9^{.5}



Sandwiches

Made with sourdough bread 17^{.5}

+ GLUTEN-FREE 3^{.5}

+ DRESSED LEAVES 6^{.5}

Free-range Organic Chicken

horseradish mayonnaise, Day's Walk Farm leaves, pickles

Reuben

housemade beef pastrami, sauerkraut, emmental cheese, pickles, Russian dressing

+ FRIED EGG 3

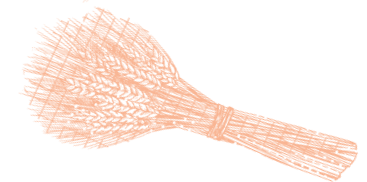
Òra King Salmon

watercress, capers, kohlrabi & celeriac remoulade

Roasted Cauliflower

spinach, cashew cream, onion jam & green chilli oil VG

+ FRIED EGG 3



Pastry

Housemade with an all-butter pastry, served with dressed leaves

Tarts

filled with a variety of fresh ingredients 22

Rolls

Pork, Beef & Lamb Sausage or Spinach, chard & feta 22^{.5}

Pies

served with housemade relish 22^{.5}



Red Door Corner Store

NORTHCOTE 3070

Organic Sourdough bread
from Back Alley Bakes.

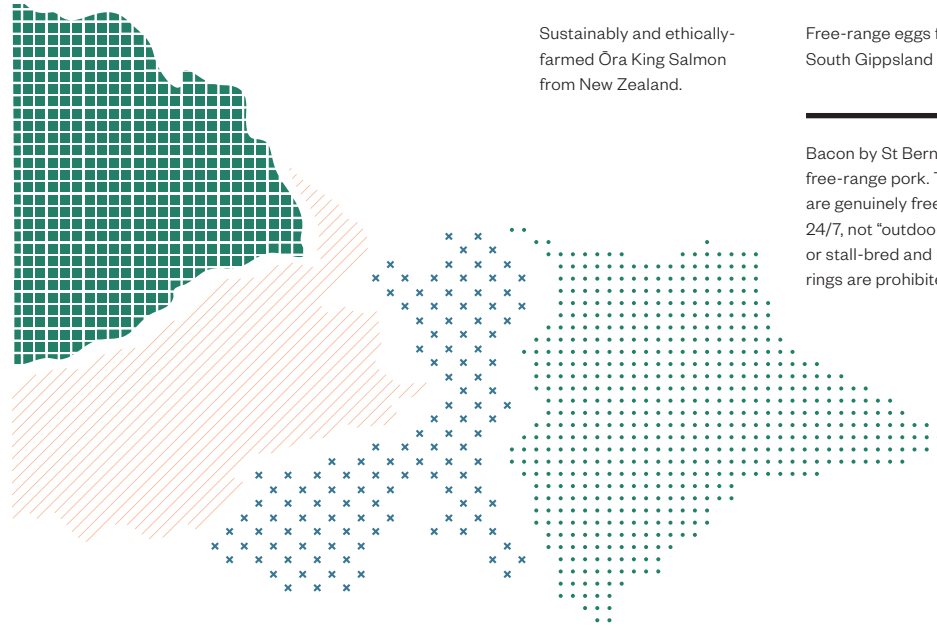
Pasture-fed Black Angus
Beef and White Lambs
from Romsey Range farm.

Free-range Chickens that
live a happy carefree
life west of Bendigo.

Sustainably and ethically-
farmed Ora King Salmon
from New Zealand.

Free-range eggs from
South Gippsland way.

Bacon by St Bernard's
free-range pork. The pigs
are genuinely free-range,
24/7, not "outdoor-bred"
or stall-bred and nose-
rings are prohibited.



Certified Organic Raw
Honey from an off-grid
farm in Marraweeney,
North-east Victoria.

Certified organic greens
from Day's Walk Farm in
the Keilor Valley.

Schulz Organic Dairy milk
from Timboon.

Organic Coffee by Market
Lane Coffee & Dukes
Coffee Roasters.

We bake all of our pastry and sweet items in-house using organic flour, cultured Danish-style butter, French or Belgian chocolate and local organic fruit.

We are committed to local, traceable and sustainable produce and mindful practices.

We are pleased to accommodate dietary requirements where possible. Please allow us a moment to confer with the Chef if required. We apologise if we are unable to vary the menu on some occasions.

A 10% SURCHARGE APPLIES ON SATURDAY & SUNDAY.
A 15% SURCHARGE APPLIES ON ALL
VICTORIAN & FEDERAL PUBLIC HOLIDAYS.

A 1% CARD TRANSACTION SURCHARGE APPLIES ON ALL
CARD TRANSACTIONS.



Coffee

Roasted by Dukes Coffee Roasters & Market Lane Coffee

Espresso & Filter

Espresso, Black or White 5⁵

Filter, Batch Brew or Cold Brew 5⁵

+ STRONG 50c		+ ALMOND 50c
+ DECAF 50c		+ OATLY 50c
+ LARGE 90c		+ SOY 50c

Drinks

Mörk Original Dark Hot Chocolate 6⁵
+ SOY, OATLY OR ALMOND MILK 50c

Iced Coffee / Chocolate / Chai 8⁵
+ SOY, OATLY OR ALMOND MILK 50c

Cold-pressed Fresh Orange Juice 8⁵

Monceau pét nat Kombucha 0.33L 8⁵
Fuji Apple / Yuzu / Blood Orange

Nectar Cold-pressed Juices 6⁵
Cloudy Apple / Berry Kiss / Green with Envy

Daylesford & Hepburn Mineral Springs Co 7⁵
Lemonade / Ginger Beer / Blood Orange

Fountain of Youth Coconut Water 0.52L 8⁵

Sparkling Mineral Water 0.33L 6⁵

Smoothies 10⁵
#1 Banana, Blueberry, Almond butter
#2 Strawberry, Raspberry, Coconut yoghurt, Cashew
#3 Spinach, Apple, Avocado, Spirulina, Ginger, Lemon NF
ALL MADE WITH CANADIAN HEMPSEED MILK GF VG

Milkshakes 9⁵
Chocolate / Coffee / Berry / Vanilla malt
+ SOY, OATLY OR ALMOND MILK 50c

Tea & Tisane

Organic Loose-leaf, by Love Tea, brewed behind the bar

5⁵

English Breakfast

Blend of high-grown, quality
Ceylon tea enjoyed with or without milk.

Earl Grey

Blend of premium quality Ceylon black tea, with the essential oil of bergamot harvested from the Calabrian region in Southern Italy, to create a refreshing and vibrant flavour balanced with muscatel tones.

Peppermint

Sourced direct from Egypt, this tea is refreshing, delicate and cooling and is known for its therapeutic benefits.

Calming

A carefully selected blend of herbs including chamomile, lemon balm and lavender to help calm the nervous system.

Genmaicha

Australian sourced sencha, stone ground matcha, and puffed brown rice have been combined to create this powerful and unique green tea. This is a gentle and well balanced green tea, offering a nutty, fresh and grounding taste.

6



Monk's Organic Chai Latte

5⁵

+ SOY, OATLY OR ALMOND MILK 50c

